



Events AT
WENTE
FAMILY VINEYARDS



Conference Packages

CRAFTING MEANINGFUL MEETINGS IN WINE COUNTRY

Wente Family Vineyards offers guests unparalleled vistas and an appealing, natural environment for your private event. Menus for your party are prepared by our award-winning catering department, featuring regional American dishes. Our Executive Chef uses only the freshest ingredients at the peak of their season. The dishes prepared are pleasing to the eye as well as the palate and are created to harmonize with the fine wines produced by Wente Family Vineyards.

WENTE FAMILY VINEYARDS EVENT CENTER & TERRACE LAWN

MAXIMUM SEATING OF 150 INDOORS AND UP TO 800 OUTDOORS

CHARLES WETMORE ROOM HOLDS 40 GUEST

HERMAN WENTE ROOM HOLDS 12 GUEST

JANUARY - DECEMBER

10 Guest Minimum

DAY	TIME	FACILITY RENTAL
Monday - Thursday	8:00am - 5:00pm	\$1,000
Friday	Check with Sales Manager	\$2,500
Saturday	Check with Sales Manager	\$3,500
Sunday	Check with Sales Manager	\$2,000

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax.

Wine Country Breakfast

CLASSIC CONTINENTAL

Includes the following | \$26 Per Guest

Sliced Fresh Fruit & Berries

Assorted Pastries, Whipped Butter

Seasonal Jam

Orange Juice

Regular & Decaf Coffee

Assorted NUMI Hot Teas

HOT ITEMS

ASSORTED BREAKFAST SANDWICHES

Egg, Ham & Cheddar, Croissant

Egg, Sausage, Pepper Jack, Biscuit

Egg, Applewood Bacon, Smoked Gouda On Brioche

\$125 Per Dozen

ASSORTED BREAKFAST BURRITOS

Eggs, Chorizo, Potato

Eggs, Applewood Bacon, Cheddar, Pico De Gallo

Eggs, Black Beans, Potato, Cotija & Salsa Verde - VEG

\$125 Per Dozen

HOT BREAKFAST BAR

Choose Three | \$28 Per Guest

Scrambled Eggs

Applewood Bacon

Breakfast Potatoes

Country Sausage Links

Challah French Toast Casserole

VEG - Vegetarian / V - Vegan. All Menu Items Available Avoiding Gluten Ingredients. Please inquire with your Catering Sales Manager. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax.

Chef's Table Signature Breakfast

SYCAMORE GROVE

12 Guest Minimum | \$42 per Guest

CHOOSE ONE:

Egg & Spinach Frittata - VEG
Scrambled Eggs with Chives - VEG
Challah French Toast Casserole - VEG
Cheddar Cheese & Ham Strata

CHOOSE TWO:

Ham Steak
Chicken & Apple Sausage
Applewood Smoked Bacon
Country Sausage Links

CHOOSE ONE:

Hash Brown Potatoes - VEG
Sautéed Red Breakfast Potatoes - V
Buttermilk Biscuits with Sausage Gravy
Assorted Bagels, Butter, Preserves, Cream Cheese

INCLUDED IN YOUR PACKAGE

Orange Juice, Regular & Decaf Coffee, Assorted NUMI Hot Teas

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Chef's Table Signature Breakfast

VINEYARD BRUNCH

*Choose Four for \$45 Per Person
Additional Entree \$10 per person*

HOT ITEMS

Egg & Spinach Frittata - VEG

Scrambled Eggs With Chives - VEG

Cream Cheese Stuffed French Toast - Pecan Crusted, Maple Syrup - VEG

Smoked Salmon Display - Boiled Egg, Capers, Cream Cheese

Shrimp & White Corn Grits - Andouille Sausage

SIDES

Country Sausage Links

Chicken & Apple Sausage

Applewood Smoked Bacon

Hashbrown Casserole - VEG


Fingerling Potatoes - V

Seasonal Fruit & Berry Display - V

INCLUDED IN YOUR PACKAGE

Orange Juice, Regular & Decaf Coffee, Assorted NUMI Hot Teas,
Chef's Selection of Assorted Pastries, Whipped Butter, Preserves

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All Day Breaks

BEVERAGES

\$12 PER GUEST

REGULAR & DECAF COFFEE

ASSORTED HOT TEAS

ICED TEA

FRESH LEMONADE - \$50 PER GALLON

ICED TEA - \$50 PER GALLON

BOTTLED WATER - \$4 EACH

ASSORTED COCA-COLA® PRODUCTS - \$4 EACH

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



Chef's Table

\$48.00 PER PERSON

Water and Iced Tea is included

TRATTORIA

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

CACIO E PEPE CAPELLINI

Parmigiano Reggiano, Fresh Herbs - VEG

WENTE FAMILY VINEYARDS CHICKEN PICCATA

Wente Chardonnay, Lemon, Capers, Parsley

SIDES

SAUTEED BROCCOLINI - V

FRESH BAKED OLIVE & ROSEMARY FOCACCIA - V

DESSERT

TIRAMISU

TASTE OF ASIA

ASSORTED POT STICKERS & DUMPLINGS

YAKITORI CHICKEN SKEWERS

YAKITORI BEEF SKEWERS

SIDES


ASIAN STYLE STIR-FRIED VEGETABLES - V

STEAMED JASMINE RICE - V

DESSERT

KEY LIME CHEESECAKE

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Chef's Table

\$48.00 PER PERSON

Water and Iced Tea is included

LA MESA

BUILD YOUR OWN TACO BAR

Grilled Carne Asada & Chicken Fajitas White Corn Tortillas,
Sour Cream, Shredded Cabbage, Pickled Red Onion

MEXICAN STREET CORN CUPS - VEG

Lime Juice, Cotija Cheese

SIDES

GUACAMOLE, FIRE-ROASTED SALSA
PICO DE GALLO - V, CILANTRO RICE - V
CHIPOTLE BLACK BEANS - V

DESSERT

Cinnamon Sugar Churros & Chocolate Sauce- VEG

SOUTHERN HOSPITALITY

DR. PEPPER RIBS

Pork Spare Ribs, Dr. Pepper-Hoisin BBQ Sauce, Crispy Onions, Cilantro

SOUTHERN FRIED CHICKEN

Cider-Brined Mary's Farm Bone-In Chicken

SIDES

BUTTERMILK BISCUITS - VEG
SMOKED GOUDA MAC N CHEESE - VEG
SOUTHERN-STYLE COLLARD GREENS

DESSERT

Bourbon Chocolate Pecan Tartlets



Chef's Table

\$40.00 PER PERSON

Water and Iced Tea is included

MARKET DELI

WEDGE SALAD

Baby Iceberg, Sweet 100 Tomato, Applewood Bacon,
Smoked Blue Cheese Vinaigrette

TURKEY BLT

Smoked Turkey Breast, Applewood Bacon, Tomato, Butter Lettuce,
Sliced Sourdough

SHAVED RIBEYE SANDWICH

Extra Sharp Cheddar, Bacon Onion Marmalade, Romaine,
Hoagie Bun

FALAFEL WRAP

Chickpea Falafel, Cucumber Tzaziki, Shredded Lettuce,
Sweet 100 Tomatoes, Pita- VEG

INCLUDED IN THE PACKAGE

Kettle Chips, Assorted Cookies & Brownies

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Afternoon Bites

Accommodates 12 Guests

BITES SELECTION

WHITE TRUFFLE POPCORN

\$80

TRAIL MIX BAR

Toasted Nuts, m&m's, Chocolate Chips, Dried Cranberries, Currants, Golden Raisins, Yogurt Covered Pretzels - VEG | \$95

PRETZEL BREAK

Soft Pretzels, White Truffle Beer Cheese Dip, Assorted Mustards | \$125

BAJA BREAK

Homemade Chips, Salsa Verde Fire Roasted Salsa, Guacamole, Chipotle Sour Cream - VEG | \$135

MEDITERRANEAN DISPLAY

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted Garlic Hummus, Torshi Pickles, Olives, Cruautés, Grilled Pita - VEG | \$125

SELECTION OF LOCALLY SOURCED CHEESES

Local Honeycomb, Sonoma Fig Preserve, Brioche Toasts, Tangerine Chile Olives, Pickled Vegetables | \$130

SELECTION OF LOCALLY SOURCED CHEESES & SALUMI

Local Honeycomb, Sonoma Fig Preserve, Brioche Toasts, Tangerine Chile Olives, Pickled Vegetables | \$140

Passed Hors D' Oeuvres

Accommodates 24 Guests

LAURA CHENEL GOAT CHEESE CROSTINI

Red Onion Marmalade, Toasted Pecans, Fresh Thyme | \$125

HEARTS OF PALM CEVICHE

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V | \$120

BEEF TENDERLOIN TARTAR

Shallots, House-Made Pickles, Anchovy Aioli, Toast | \$225

AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton | \$225

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG | \$125

MEATBALLS AL FORNO

House-made Meatballs, Crushed San Marzano Tomato,
Fresh Basil | \$175

BACON WRAPPED MEDJOOOL DATES

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño | \$185

PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Sauce | \$220

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda,
Brioche Bun | \$250

Snacks

Thoughtfully curated snacks for cocktail hour cravings — because every moment deserves something delicious.

BAR SNACKS

\$30 per Basket | One Basket Serves 10 People

- WHITE TRUFFLE POPCORN
- SEASONED SPICED ASSORTED TREE NUTS
- CRACKED BLACK PEPPER & VINEGAR POTATO CHIPS
- SEED & SPICE CRACKERS

HAPPY HOUR SNACKS

Accommodates 24 Guests

CRISPY JUMBO WINGS 3 WAYS

Buffalo, Lemon Pepper, BBQ, Blue Cheese, Ranch, Carrot & Celery Sticks (24 Wings Per Flavor) - \$140

GRILLED CHEESE & TOMATO SHOOTERS


Cheese Toasts, Creamy Tomato Soup - VEG - \$120

ANGUS BEEF SLIDERS

Brioche Bun, Pimento Cheese, Onion Marmalade - \$250

TRUFFLE MAC N CHEESE

Gruyere, White Truffle - VEG - \$125



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Beverage Packages

Vineyard Collection

Pricing Based on Consumption or \$50 Per Guest
for the Duration of Your Event

WENTE FAMILY VINEYARDS

WINES

Price per Bottle:

CHARDONNAY, MORNING FOG - *Livermore Valley, SF Bay* | \$25

SAUVIGNON BLANC, LOUIS MEL - *Livermore Valley, SF Bay* | \$25

CABERNET SAUVIGNON, SOUTHERN HILLS - *Livermore Valley, SF Bay* | \$30

MERLOT, SANDSTONE - *Arroyo Seco, Monterey* | \$30

BEERS

COORS LIGHT, MODELO | \$8

LAGUNITAS IPA, 805 | \$10

SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON LAST PAGE

ADD PORTS & CORDIALS FOR \$4.00 PER GUEST


NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,
LEMONADE, ICED TEA | \$4

BARTENDER FEE

\$250

Wente Family Vineyards Does Not Offer Doubles or Shots For Any Alcoholic Beverage. All Wines Subject to Availability. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



Beverage Packages

Barrel Collection

Pricing Based on Consumption or \$60 Per Guest for the Duration of Your Event

WENTE FAMILY VINEYARDS

WINES

Select Two:

SPARKLING BRUT - *Arroyo Seco, Monterey* | \$65

CHARDONNAY, RIVA RANCH - *Arroyo Seco, Monterey* | \$35

PINOT NOIR, RIVA RANCH - *Arroyo Seco, Monterey* | \$45

CABERNET SAUVIGNON, WETMORE VINEYARDS - *Livermore Valley, SF Bay* | \$40

BEERS

COORS LIGHT, MODELO | \$8

LAGUNITAS IPA, 805 | \$10

SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON NEXT PAGE

ADD PORTS & CORDIALS

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,
LEMONADE, ICED TEA | \$4

BARTENDER FEE

\$250

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Spirits Menu

SPIRITS

CLASSIC SPIRITS - \$14

TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON
CAZADORES REPOSADO

PREMIUM SPIRITS - \$16

GREY GOOSE
BOMBAY SAPPHIRE GIN
BACARDI RUM
GLENLIVET 12 YR
JAMESON BLACK BARREL
MAKER'S MARK BOURBON
PATRON SILVER TEQUILA

MIXERS

Included:

COKE, DIET COKE, SPRITE, GINGER ALE, TONIC WATER, SODA, PINEAPPLE JUICE, GRAPEFRUIT JUICE, ORANGE JUICE, CRANBERRY JUICE, SWEETENED LIME JUICE, GREEN OLIVES, MARASCHINO CHERRIES, DRY & SWEET VERMOUTHS, TRIPLE SEC, SWEET N SOUR, GRENADINE, BLOODY MARY MIX

PORTS & CORDIALS

\$10 Per Bottle

FICKLIN' PORT, BAILEYS, KAHLUA DI SARONNO, AMARETTO, FRANGELICO, HENNESSY, GRAND MARNIER, COURVOISIER VS

ADDITIONAL BARTENDER FEE

\$250

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